

McCORMICK & SCHMICK'S

SEAFOOD RESTAURANT

SAMPLE LUNCH MENU • MENU PRINTED DAILY

Our menus are printed daily to reflect the freshest seafood selection available.

Daily menu items may vary in availability and prices. Please visit or call our restaurant for today's FRESH LIST.

Fresh List

NEWPORT, OR KING SALMON

KEY WEST, FL SCARLETT SNAPPER

PEI ISLAND GOLD OYSTERS

GUAYAQUIL, ECUADOR TILAPIA

GEORGES BANK, MA COD

PANAMA CITY, FL YELLOWFIN TUNA

CATALINA, CA THRESHER SHARK

BOSTON, MA GREY SOLE

GEORGES BANK, MA SEA SCALLOPS

WA WILLAPA BAY OYSTERS

NETARTS BAY, OR KUMAMOTO OYSTERS

HATTERAS, NC BLUE CRAB

SOUTH ATLANTIC BLACK GROUPER

YARMOUTH, NS LOBSTER

NEW YORK PINE ISLAND OYSTERS

CLEAR SPRINGS, ID RAINBOW TROUT

NEW BRUNSWICK, CAN SALMON

AYDEN, NC CATFISH

SITKA, AK HALIBUT

GRAND ISLE, LA CRAWFISH

HILO, HAWAII MAHI MAHI

NEW BEDFORD, MA BAY SCALLOPS

CAPE MAY, NJ MONKFISH

BEAUFORT, SC SWORDFISH

LONG ISLAND SOUND OYSTERS

WARRINGTON, OR BAY SHRIMP

CT BLUE POINT OYSTERS

SITKA AK DUNGENESS CRAB

POINT JUDITH, RI SQUID

WASHINGTON, RED KING SALMON

On The Half Shell

(from 4.90)

6-12 Selections Available Seasonally

Gigamoto Oysters - Totten Inlet, Washington

Netarts Bay Oysters - Tillamook Bay, Oregon

Chatham Oysters - Chatham, Massachusetts

Small Sampler Available

Appetizers

(from 5.60)

Florida Rock Shrimp Popcorn with Two Dipping Sauces

Coconut Shrimp with Horseradish Marmalade

Yellowfin Tuna Seared Very Rare with Asian Cucumber Salad

Rhode Island Fried Calamari with Three Dipping Sauces

Panfried Willapa Bay Oysters with Tartar Sauce

Soups and Salads

(from 2.80)

Seafood and Corn Chowder

Traditional Oyster Stew with Garlic Bread

Seasonal Mixed Greens with Balsamic Vinaigrette

Hearts of Romaine Caesar Salad with Garlic Croutons

Spinach Salad with Spiced Pecans, Onions and Szechuan Dressing

Sandwiches

(from 6.90)

Crab and Cheese Melt on English Muffin

Half Pound Cheeseburger or Cajun Burger with Fries

Salmon Club with Smoked Bacon and House Potato Chips

Blackened Catfish Sandwich with Fries

Marinated Chicken Breast with Cheddar and Bacon

Pastas

(from 7.90)

Fettucini with Bay Scallops and Rock Shrimp

Linguine with Roma Tomatoes, Garlic and Basil

Manila Clams with Linguine in a Lemon Cream

Penne with Asparagus and Grilled Chicken

Linguine with Blackened Chicken in a Cajun Cream Sauce

Entree Salads

(from 6.90)

Seared Rare Yellowfin Tuna Nicoise Salad

Green Beans, Olives, Potatoes and Balsamic Vinaigrette

Seafood Cobb Salad

Bay Shrimp, Scallops, Crab, Avocado and Blue Cheese

Buffalo Chicken Salad

Blue Cheese Dressing, Carrots and Cucumber

Traditional Bay Shrimp Louis

with Thousand Island Dressing

Peppered Beef Salad

with Roasted Red Potato and Bleu Cheese Dressing

Seafood Specialties

(from 8.70)

Atlantic Salmon - Bay of Fundy, Maine

Roasted on a Cedar Plank with Northwest Berry Sauce

Mako Shark - Cape Fear, North Carolina

Sesame Seared with Wasabi Vinaigrette

Yellowfin Tuna - Kona, Hawaii

Seared VERY RARE with Soy, Wasabi and Pickled Ginger

Rainbow Trout - Buhl, Idaho

Grilled with Blackberry Balsamic

Mahi Mahi - Ormond Beach, Florida

Blackened with Bay Shrimp Creole Sauce

Tilapia - Costa Maya, Mexico

Cashew Crusted with Jamaican Rum Butter

Lunch Entrees

(from 8.90)

Oysters - Willapa Bay, Washington

Pan Fried with Coleslaw and French Fries

Fried Shrimp Platter

with Cocktail Sauce and Coleslaw

Fish and Chips

Beer Battered Cod with French Fries and Tartar Sauce

Crabcake Platter

with Tartar Sauce, Rice and Vegetables

Pan Fried Chicken

Served with Country Gravy

SELECTIONS & PRICES SUBJECT TO CHANGE • MENU PRINTED DAILY